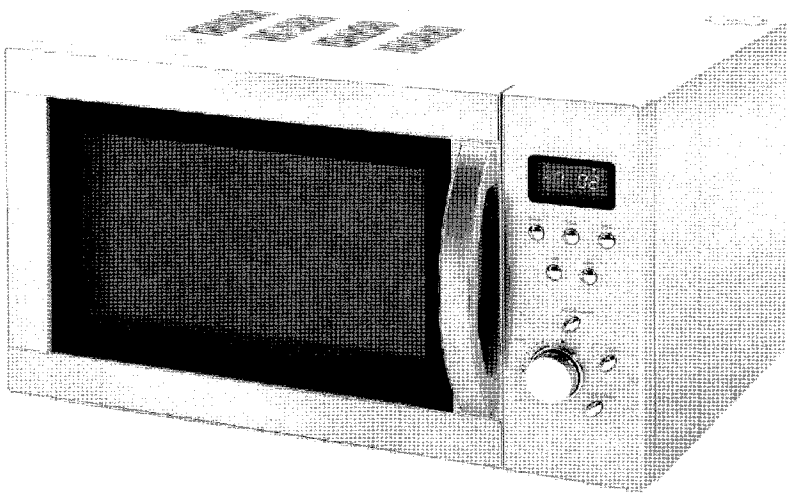
MTG04ss

Combination Microwave Oven and Grill

User Guide



TESCO

Safety Guide- Please Read Carefully

CAUTION

RISK OF ELECTRIC SHOCK DO NOT DISMANTLE

Please follow all the precautions listed below for safety and to reduce the risk of injury or electrical shock.

- Read all the instructions and retain them.
- Before use check that the voltage stated on the rating plate at the rear of your microwave oven corresponds to your mains voltage.
- The mains socket used to connect the appliance must be well earthed. Do not plug the oven into a mains adaptor into which other units are connected.
- Warning: Do NOT operate the microwave oven If the door or adjacent areas are damaged. Consult a qualified service technician for advice and repair.
- Do not use the microwave oven with a damaged cord or plug or after the appliance has malfunctioned or is damaged. Seek expert assistance.
- Do not touch hot surfaces. Use handles or knobs only. Allow the appliance to cool before cleaning.
- Warning: Do not operate the microwave oven empty. This could cause damage to the oven.
- Do not immerse the body of the microwave oven or the electrical cord or plug in water or liquids.
- Do not place the microwave oven on or near a hot gas or electric burner.
- Use the appliance on a stable heat-resistant surface.
- Never leave the oven unattended when it is operational.
- Make sure that the power cable does not touch any hot surface or overhang a table edge.
- Do not use the microwave oven outdoors.
- Do not immerse the appliance body, the connecting cord or plug in water or other liquids.
- Unplug the oven from the wall outlet when not in use and before cleaning.
- Do not obstruct the ventilation slots or place objects on top of the oven.
- Do not use attachments or accessories not recommended by the manufacturer.
- Close supervision is necessary when an appliance is used near children. Parents must warn children not to touch hot appliance parts. Children should not operate this appliance.
- Heat-insulation (oven) gloves should be used when removing a hot container from the oven.
- Do not use the microwave oven for any purpose not expressly specified in this manual.
- There are no user serviceable parts in your microwave oven. Unauthorised dismantling or servicing will void the product warranty.

When cooking with your microwave oven:

- Never use brown paper bags, newspaper, or metal, in the microwave.
- Use your microwave oven only to heat food. Do not use your oven to dry or heat clothing or towels.
- Do not heat oil for frying, or try to fry food in the microwave oven. The oil could catch fire.
- Do not cook food in sealed jars or utensils with tight fitting lids. The food or the container could explode. If covered containers are used, the covers should be loose. Move containers to and from the oven with care as food may splash and the lid may fall.
- Eggs in their shells (whether raw or cooked), fruits in thick skins and nuts in their shells should not be heated in the microwave as they may explode.
- Items such as potatoes, sausages and chestnuts must be peeled or pierced thoroughly before cooking.
- The contents of infant feeding bottles and baby food jars should be well stirred or shaken and the temperature checked before feeding infants.
- Do not remove heated liquids from the oven immediately after cooking as they can boil during removal from the oven. Wait a short time before removing. Handle the container with care.
- As with any cooking appliance, food can burn if overcooked. If you are unsure about how long to cook a food for, start with a short cooking time, and check the food regularly.
- Clean the inside of your microwave regularly. Do not allow food particles to build up on the surfaces in the oven cavity, otherwise they can burn. *See 'Cleaning and Care' on page 8.*

When Using the Grill:

- Use oven gloves when inserting and removing utensils from the oven when the grill is on. DANGER OF BURNS.
- When you remove utensils from the oven, place them on a heatproof surface, or on an insulating mat.
- Keep small children away from the grill and hot dishes.
- **Follow all the special precautions on Page 6.**

Electrical Information

Before using this appliance ensure that the voltage of your electricity supply is the same as that indicated on the rating plate of the appliance. In the UK this is 230 - 240 volts. THIS APPLIANCE MUST BE EARTHED.

The appliance cord is terminated with a UK approved mains plug fitted with a 13A fuse. If the fuse needs to be replaced, an ASTA or BSI approved BS1362 fuse rated at 13A must be used.

If you need to change the fuse in a non-rewireable plug, the fuse cover must be fitted. If the fuse cover is lost or damaged the appliance must not be used until a suitable cover is obtained and fitted. It is important that the fuse cover fitted corresponds with the colour marking on the base of the plug.

If you need to change the mains plug, remove the fuse and dispose of the old plug safely immediately after cutting it from the cord.

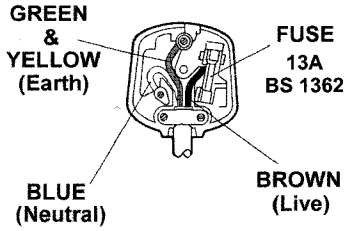
Connecting a Mains Plug

The wires in the mains lead are coloured in accordance with the code:

Blue: NEUTRAL, Brown: LIVE, Green & Yellow: EARTH.

As these colours may not correspond to the coloured markings identifying the terminals in your plug, proceed as follows:

- The wire coloured BLUE must be connected to the terminal marked with the letter N or coloured BLUE or BLACK.
- The wire coloured BROWN must be connected to the terminal marked with the letter L or coloured BROWN or RED.
- The wire coloured GREEN & YELLOW must be connected to the terminal marked with the letter E or coloured GREEN or GREEN & YELLOW or marked with the Earth Symbol ⏚



Introduction

Thank you for purchasing this TESCO microwave oven. Please make sure you read all the instructions and the safety notes carefully and that you familiarise yourself with the features and operation of your oven before use. In the event that you pass this product on to a third party, make sure to include these operating instructions.

Unpacking the Microwave Oven

Remove the polystyrene top packing pieces and lift out the oven. Remove the plastic bag, taking care not to scratch the oven surface.

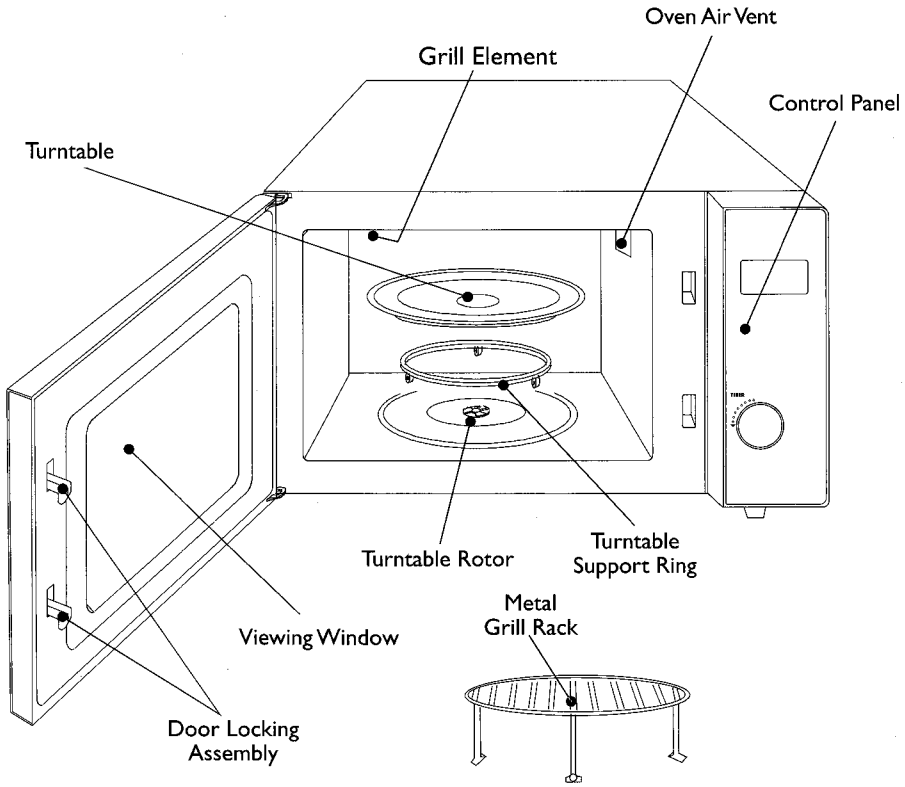
Open the oven door.. In the oven compartment you should find the glass turntable and rotating support ring, and the metal grilling rack. Unpack all these items completely.

Check the oven carefully, especially the door, door seals and the locking mechanism. If any items are missing or damaged, contact your nearest Tesco store for assistance.

If possible retain all the packaging. If you do dispose of the packaging, do so having regard to any recycling provisions in your area.

IMPORTANT NOTE. This microwave is for normal household use only. It is unsuitable for commercial use.

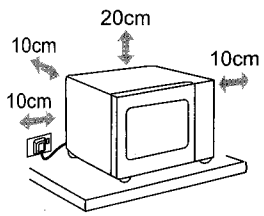
Your Microwave Oven and Its Components

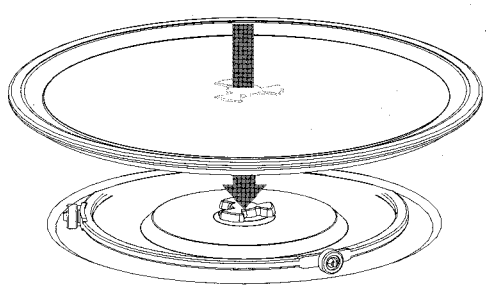


Preliminaries

Place your microwave oven on a flat, level stable work surface away from sources of cold, heat and damp.

For good ventilation, the rear of the oven should have a clearance of at least 10 cm from the wall, the free distance above the top should be at least 20 cm and there should be a gap of at least 10 cm at each side.





Turntable and Grill

- Push the Door Release button to open the door.
- Place the Turntable Support Ring in the oven and lower the turntable onto the Rotor. There is a recess in the turntable to lock securely on the rotor.
- You must always operate your microwave oven with the turntable assembly properly in place.
- The metal grill should only be used for grilling . Do not use it for normal microwaving.

Switching On

- Unwrap and uncoil the power cord fully.
- Plug the mains plug into a suitable wall socket.
- Switch the mains power on.
- Your oven is now ready to be programmed.

The oven should be plugged directly into the wall socket and not via an adaptor or any other power sharing device.

How microwave ovens work

Microwave ovens work by producing high frequency energy. This energy agitates the water molecules in the food which rub together causing heat. This heat cooks the food. Microwave ovens do not cook food 'inside out'. When thick food is cooked, the outer layers are cooked mainly by microwaves while the inside is cooked mainly by the slower conduction of heat from the hot outer layers.

Microwave cooking is very quick and efficient. Microwave cooking can also help preserve the minerals and vitamins in many foods.

The microwave power output of your oven is 900 watts.

Because the temperature in a microwave oven is relatively cool (unlike a normal oven) you have to remember that the food can be extremely hot. Always take precautions when handling containers.

Radio Interference:

Operation of the microwave oven can cause interference to your radio, TV or similar equipment. When there is interference, it may be reduced or eliminated by taking the following measures:

Clean the door and sealing surface of the oven.

Reorient the receiving antenna of radio or television.

Relocate the microwave oven with respect to the receiver.

Move the microwave oven away from the receiver.

Suitable and unsuitable containers:

Cooking containers made from porcelain, glass and plastic can be penetrated by microwaves. Use heat resistant containers made for microwave ovens, otherwise there is a risk of shrinking, deforming or burning. Metal containers, or containers having metal decoration or trim are not suitable for use with your microwave oven.

When you are combination cooking, the container has to be heatproof as well as suitable for microwave cooking, as the grill functions like a normal grill and gets very hot.

Some basic guidelines are given below:

Cookware	Microwave Cooking	Grill Cooking	Combi-Cooking
Heat Resistant Glass	✓	✓	✓
Non Heat Resistant Glass	✗	✗	✗
Heat Resistant Ceramics	✓	✓	✓
Microwave Safe Plastics	✓	✗	✗
Kitchen Paper	✓	✗	✗
Metal Tray	✗	✓	✗
Metal Rack	✗	✓	✗
Aluminum Foil	✗	✓	✗
Foil Containers	✗	✓	✗

Tesco stores stock a wide range of microwave containers and wraps designed for microwave ovens. Ordinary plastic wraps may gas or break down when hot.

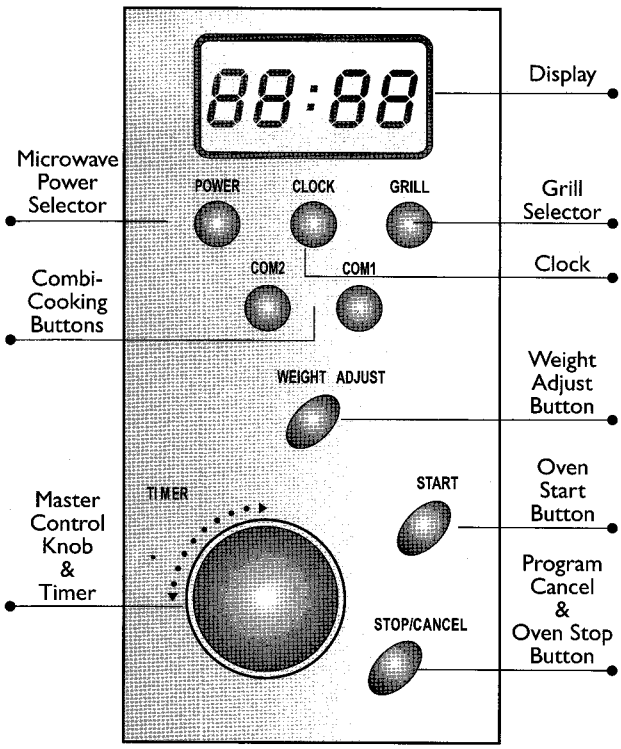
Wax paper, oven cooking bags, parchment paper and white microwave paper towels are safe for microwave use.

Wooden objects may catch fire - so avoid their use.

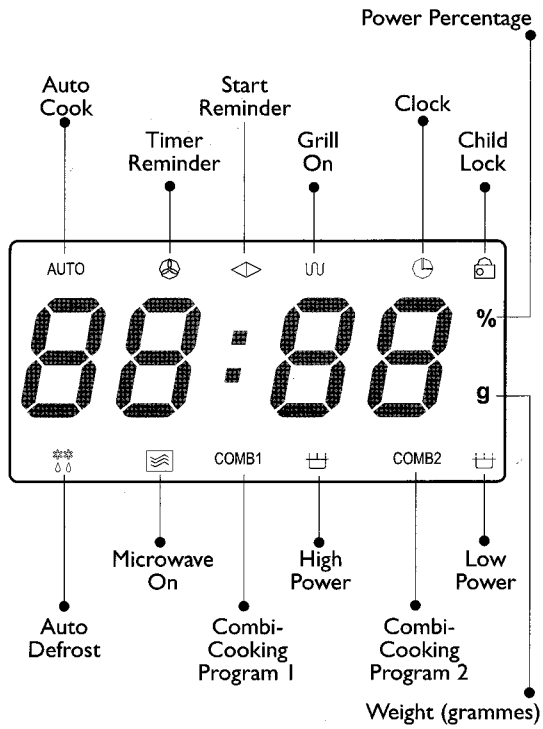
Do not use aluminium foil unless the recipe specifically requires it. Keep foil at least 25mm away from the oven walls. Any metal skewers, ties, etc. should be removed from food before cooking.

Avoid containers which narrow at the top as these may cause the contents to erupt when removed from the oven.

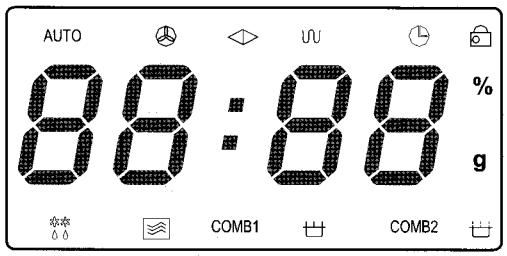
Control Panel



Display



USINGTHE OVEN



When first switched on the screen will display 1:01. This is the factory default setting. If you switch the product off at the mains and switch on again the clock will display 1:01

Setting the time

The clock is a twelve hour clock

Example: Setting the time to 3:30

- Press the STOP/CANCEL button
- Press the CLOCK button. The clock indicator will flash
- Turn the Control knob until the display registers **3**
- Press the CLOCK button
- Turn the Control knob until the display registers **3:30**
- Press the CLOCK button.
- The clock time is now set. The colon in the display will flash to register the time **3:30.** The clock indicator will be steady

To view the time, when the oven is operating:

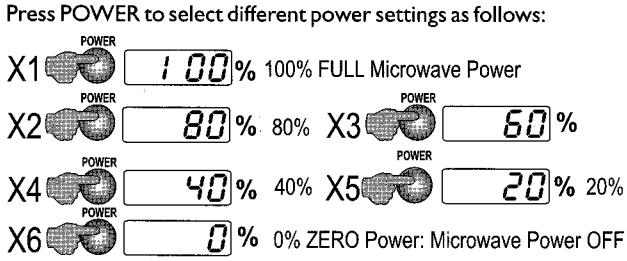
- Press CLOCK. *The display registers the time for five seconds.*

BASIC MICROWAVE COOKING

- Open the oven door. Place the food in the centre of the oven on the turntable. Close the door.
- Press STOP/CANCEL to clear any previous setting
- Press the POWER button to select a microwave power
- Rotate the Control knob to set a cooking time
- Press START. The microwave indicator will light

Setting the power level

Press POWER to select different power settings as follows:


X1 POWER 100 % 100% FULL Microwave Power
X2 POWER 80 % 80%
X3 POWER 60 %
X4 POWER 40 % 40%
X5 POWER 20 % 20%
X6 POWER 0 % 0% ZERO Power: Microwave Power OFF

Setting the cooking time

- Rotate the Control knob clockwise to increase the time
- Rotate the control knob anticlockwise to decrease the time

Rotating the knob alters the cooking time incrementally depending on the total program time

0 - 5 minutes: Each click alters the time in 10 second intervals.

5 - 10 minutes:. Each click alters the time in 30 second intervals.

10 - 30 minutes: Each click alters the time in 1 minute intervals.

30 - 60 minutes: Each click alters the time in *5* minute intervals.

The maximum cooking time is 60 minutes. Once the 60:00 mark is reached, rotating the Control knob clockwise has no effect..

To reduce the time from 60:00, turn the knob anticlockwise or press STOP/CANCEL and begin the procedure again from the start.

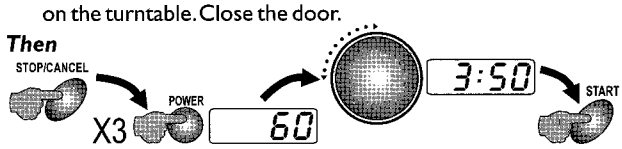
Power indicator Icons:

100%, 80%: 60% - 20%. No indicator: Zero Power.

Example: Cook food for 3minutes 50 seconds at 60 % power:

- Open the oven door. Place the food in the centre of the oven on the turntable. Close the door.

Then



- *To interrupt cooking:* Open the oven door or press STOP
- *To resume cooking:* Close the door (if open); press START
- *To cancel a program:* Press STOP twice

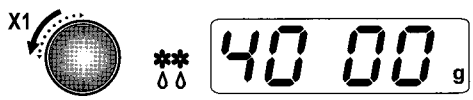
When the cooking cycle is over: The oven will 'beep' three times at regular intervals to remind you to remove the food.

AUTOMATIC DEFROSTING

Select the defrost program, dial in the weight press START. The oven calculates the defrosting time from the weight.

Example: Defrost 2.2 kg of chicken:

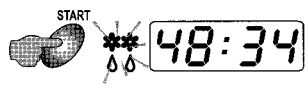
- Open the oven door. Place the food in the centre of the oven on the turntable. Close the door..
- Press STOP/CANCEL to clear any previous program.
- Rotate the Control knob ONE CLICK ANTICKLOCKWISE



The Defrost light comes on and the display indicates 40 00(4kg). This is the maximum weight the Auto Defrost program will accept

- Continue to rotate the Control knob. Each click alters the weight by 100 grammes. Set the weight to 22 00

- Press START



The minimum weight that you can auto defrost is 100 grammes. During auto defrosting the defrost light will flash.

MANUAL DEFROSTING

Use a low power setting from the Basic cooking program (above) and manually input the time. 20% power should be suitable.

EXPRESS COOKING

By pressing the START button repeatedly you can program the oven for Express cooking. at FULL power(100%) power.

Points to remember with the Express cooking program

- Each press of the START button increases the time
  From 0-2½ minutes each press of the START button increases the time in 30 second intervals
  From 2½ to 11½ minutes each press increases the time in one minute intervals..
  The last press adds a final 30 seconds to bring the total time to 12 minutes. which is the maximum time you can program.
- The oven will start **immediately** you press the START button!! , so be prepared!
- During the cooking cycle, you can top up the remaining time to a maximum of 12 minutes by repeatedly pressing START.
- You can only execute this program with the door closed.
- Express cooking is a very good way of rapidly heating small portions of food, or easily adding a small amount of cooking time to finish dishes that are slightly undercooked.

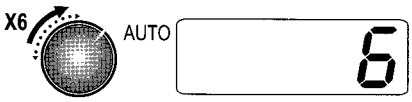
AUTOMATIC COOKING

The results of auto-cooking depend on many factors, the actual type of food, the temperature it goes into the oven at, etc. If after the program has ended the food is underdone, run the Express program for a short period to ensure it is fully cooked.

Your oven can calculate the cooking time of various foods. All you have to do is select the relevant program from the table below and enter the weight.

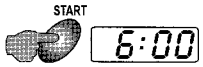
Example: Use the auto-cooking program for 400g of fish.

- Press STOP/CANCEL.
- Rotate the Control knob to select the FISH program from the table below.



- Press WEIGHT ADJUST 8 times to select 400g from the Fish menu.

- Press START. The program will set the correct time and begin.



- Use the table below to select other Auto-cook programs.

CLICKS		WEIGHT ADJUST BUTTON								
		1	2	3	4	5	6	7	8	9
1	Soup Coffee	1 cup	2 cups	3 cups						
2	Rice	80g	100g	120g						
3	Spaghetti	100g	200g	300g						
4	Potatoes	150g	300g	450g	600g					
5	Automatic Reheating	70g	140g	210g	280g	320g	350g	380g	420g	450g
6	Fish	50g	100g	150g	200g	250g	300g	350g	400g	450g
7	Chicken	800g	1000g	1200g	1300g	1400g	1500g	1700g	1800g	2000g
8	Beef Lamb	300g	500g	800g	1000g	1200g	1300g	1800g		
9	Meat Skewers	80g	100g	150g	200g	300g	400g	500g	600g	700g

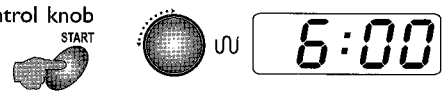
USINGTHE GRILL

The grill cooking is particularly useful for cooking thin slices of meat, steaks, chops, kebabs, sausages of piece of chicken. It is also suitable for hot sandwiches and au gratin dishes.

Example:To grill food for 6 minutes:

- Press STOP/CANCEL
- Press the GRILL button.

- Turn the Control knob to 6:00.
- Press START.



Points to remember when grilling:

- Use the metal grill rack supplied with the oven. It is the right size and height.
- Do not overload the grill rack. Space the food out
- Brush the grill rack very sparingly with vegetable oil will stop food adhering to it and make washing up easier.
- Always stand the grill rack in a heatproof ceramic dish. This will catch drips and help keep the oven clean.
- Do not use the grill without the turntable in place. The turntable helps the food to cook all over.

COMBINATION MICROWAVEAND GRILL COOKING

Combination Microwave and grill cooking extends your cooking experience enabling a wide range of foods to be both cooked and browned in a single operation. This offers you the speed of a microwave oven with the finish and taste of a conventional grill. To help you realise the potential of this form of cooking, we strongly advise you to purchase a recipe book dedicated to this cooking art.

There are two Combi-grill programs. They both work in exactly the same way but have different settings. Both microwave the food first and then grill it to give a browned, tasty finish.

COM 1: Microwaves the food for 30% of the total time and grills it for 70%. Use this program for fish, potatoes, and 'au gratin' dishes.

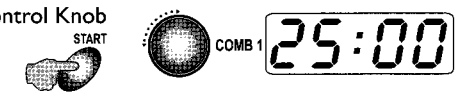
COM 2: 55% for microwave cooking, 45% for grill cooking. Use for puddings omelettes, baked potatoes and poultry.

The longest cooking time for either program is 60 minutes

Example:To set a Com 1 cooking program taking 25 minutes:

- Press STOP/CANCEL
- Press the COM1 button

- Turn the Control Knob to 25:00.
- Press START



CAUTION:

When you use the grill the cooking utensils and the interior of the oven get very hot, much hotter than when you are using the oven as a regular microwave.

Always stir food with long handled implements, tongs etc.

Always use oven gloves when removing or placing utensils in an oven where the grill has recently been on. When you set utensils down on a surface make sure it is heatproof or use an insulating mat

After use allow an extra long period for the oven to cool down before cleaning or re-use.

CHILD LOCK

The Child safety lock prevents unsupervised operation by small children.

To set the Child Lock:

- Press and hold the STOP/CANCEL button for 3 seconds, a beep sounds and the LOCK indicator lights.

To cancel the Child Lock:

- Press and hold the STOP/CANCEL button for 3 seconds, a beep sounds and the LOCK indicator goes off.

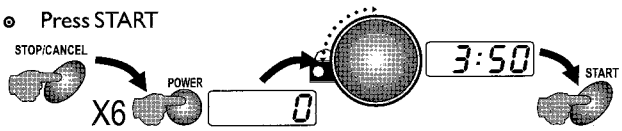
USINGTHE OVENASATIMER

Setting the oven power to '0' (zero power) shuts down the microwave action while leaving all other oven functions unaltered.

- You can use the oven as a timer for a cooking appliance that does not have a built in timer. Three beeps will sound on the oven when the time has elapsed.
- If you are leaving cooked food to 'rest' after cooking. You can set the oven as a timer to remind you when the time has elapsed.

To set the oven as a timer for 3 minutes and 50 seconds:

- FOR EXAMPLE: Suppose you want to set
- Press STOP/CANCEL
- Press POWER 6 times
- Turn the Control Knob to ***3:50***
- Press START



Tips for good cooking

Please read this section in conjunction with the Safety Guide on Page 2.

- Arrange food in the dish so that the thicker part is on the outside and the thinner part inside for more even cooking. Fold under the thin edges of fish fillets and other tapered foods. Where it is possible to control the shape, e.g. by tying a meat roast into a cylinder, more uniform results will be obtained.
- 5-6 minutes per 500 gr. will cook most diced foods including meat, poultry and fruit and vegetables. Seafood will take less time.
- Different foods require different temperatures to cook properly. Add more minutes as you drop the power.
- About 20% of the cooking takes place after the oven turns off so always remember that your food will continue cooking after you've removed it.
- Food that takes an hour in to cook in a regular oven should take around 15 minutes in the microwave.
- Foods such as cakes with baking powder should stand a few minutes before cooking to allow the leavening agents to work.
- If a recipe calls for milk and water, reduce the water.
- Stir liquids and purees before during and after cooking to distribute the heat evenly.
- Rotate large items of food occasionally during cooking to encourage even heat distribution.
- Food cooks best and reheats better in a round dish or a dish with curved sides.
- Salt attracts microwaves. Don't just sprinkle it on food before cooking, stir it in or add it later.
- Meat and poultry bones conduct heat, so the areas around them will cook faster than the rest. Insert a microwave meat thermometer into the thickest part of the flesh away from any bone for accurate readings.
- To ensure better distribution of heat when cooking large pieces of meat in the microwave, remove the bone, cook on Medium power for longer periods of time, and rotate twice during cooking.
- Stuffing in poultry does not have an opportunity to completely cook, because the meat outside is heated quickly. Stuffing for poultry should be cooked before hand and inserted later.
- Fats and sugars attract microwaves - thoroughly mix sugar with other ingredients. Care should be taken when cooking foods with high sugar or fat contents as they can reach very high temperatures.
- Handle pastry-wrapped foods like mince pies carefully as the filling gets hotter than the pastry.

Hints for reheating food

- Heat leftovers and pre-cooked food to at least 70°C. Food should be hot and steaming before it is served.
- When re-heating liquids such as meat stews see that the liquid boils for around 3-4 minutes to ensure the pieces of meat are completely heated through.

Hints for defrosting

- Only defrost food in the microwave if you plan to cook the food immediately after it has thawed. This is because some areas of the food may begin to cook during the defrosting process, which can raise the temperature to a point where bacteria can flourish.
- Remove the food from the wrapping, place it on a microwave safe dish. Rotate and re-arrange food during defrosting. Where appropriate, stir the food and if possible, separate the food items and remove those which have already defrosted.

Steam and Smoke

- Steam is a natural product of microwave cooking. It escapes from the vents in the top and rear of the appliance. These vents should never be blocked.
- Steam may condense in and around the oven during cooking and should be dried off after use.

If during cooking, smoke starts to come from the oven:

- Do NOT open the oven door! Immediately switch off at the mains, unplug the oven and wait for the smoke to completely subside and the oven to fully cool down before removing the food.
- Before you use your microwave oven again, consult a service technician and have the oven tested.

Testing Your Oven

Place a cup of water in the oven and heat it on full power for 1 minute. If the water gets hot the oven is working.

APPROXIMATE MICROWAVE COOKING TIMES FOR MEAT (ON FULL POWER)

Item	Weight	Temp.	Cooking Time *(min:sec)*
Boneless rolled rump of beef (medium)	1.8-2.5 kg	70°C	5:30 - 6:10 minutes per 450 g
Boneless rolled rump of beef (well done)	1.8-2.5 kg	78°C	6:15 - 7:45 minutes per 450 g
Hamburgers (rare)	4 (qty.)		3:00 minutes
Sirloin Steak (rare -med. rare)	450 g		3:50 - 4:30 minutes per 450 g
Boneless loin of pork,	1.4-2.2 kg	78°C	7:00 - 7:45 minutes per 450 g
Leg of lamb (well done)	1.8-2.2 kg	80°C	5:30 - 6:10 minutes per 450 g
Minced Beef (cook lightly covered)	450g		3:55 minutes per 450 g
Chicken (whole)	1 kg	80°C	4:40 - 5:30 minutes per 450 g

Joints should be checked with a meat thermometer to check the internal temperature of the meat after the minimum cooking time has elapsed. Remove roasts when they are 8°C below the required temperature. They should be left to stand (ideally wrapped in foil) for at least 20 minutes during which time the internal temperature will rise.

Cut into hamburgers chops and steaks to check them and note the colour of the meat. Leave to stand for 5 minutes before serving them. Minced meat should be left to stand for 2-3 minutes.

Browning

Meat will not brown fully in a microwave oven because the surface never reaches the required temperature. To brown joints, turn on the grill programme in your oven for a few minutes to finish cooking.

APPROXIMATE MICROWAVE COOKING TIMES FOR FISH (ON FULL POWER)

Item	Weight	Cooking Time *(min:sec)*	Standing Time
Cod fillets	450g	2:20 - 3:10 minutes	4-10 minutes
Cod steaks	225g	2:20 - 3:10 minutes	4-10 minutes
Haddock fillets	225g	2:20 - 3:10 minutes	4-10 minutes
Kipper fillets	450g	2:20 - 3:10 minutes	4-6 minutes
Plaice fillets	225g	2:20 - 3:10 minutes	6-8 minutes
Trout (2 fish, gutted but whole) turn fish over half way through		3:00 - 4:40 minutes	4-6 minutes

The times given above are approximate and should be adjusted to suit portion sizes and individual taste. The average cooking time for fish is around 2:35 minutes per 450 g (1 lb). The fish should be lightly covered during the standing period.

Is it cooked?

- Temperature should reach 70° C for meat, fish and eggs.
- Poultry white meat should reach 77° C.
- Poultry dark meat should reach 80° C.
- Juices from meat and poultry should never be pink.
- Poultry thigh joints should move easily.
- Fish should be opaque and flake easily.

APPROXIMATE MICROWAVE COOKING TIMES FOR FRESH VEGETABLES (ON FULL POWER)

Item	Weight	Added water	Cooking Time *(min:sec)*
Aubergines (peeled and diced)	450g	30-40 ml	3:50 - 4:40 minutes
Broccoli (trimmed and sliced into spears)	225g	50 ml	3:00 - 3:50 minutes
Brussels Sprouts (peeled)	225g	50 ml	4:40 - 6:00 minutes
Carrots (diced)	225g	30 ml	4:40 - 6:00 minutes
Cauliflower (in florets)	450g	50-60 ml	6:15 - 7:45 minutes
Courgettes (diced or sliced)	450g	10 ml	4:40 - 6:00 minutes
Peas (removed from pods)	225g	40-50 ml	3:50 - 4:40 minutes
Potatoes, jacket (2, scrubbed and pierced all round)	225g	None	6:15 - 7:00 minutes
Potatoes, (in 40mm pieces)	450 g	40-50 ml	5:30 - 6:10 minutes
Spinach (shredded)	225g	None	3:00 - 3:50 minutes

The times given above are approximate and should be adjusted to suit quantities, portion sizes and individual taste. The average cooking time for vegetables is around 5 minutes per 450 g (1 lb). When adding salt, mix it with the water or add it after cooking.

To cook vegetables: Mix them with the water in a ceramic curved bottomed bowl and cover lightly. After cooking leave the vegetables to stand for 2-3 minutes before straining (if necessary) and serving.

Cleaning and Care

These steps should be taken after every use.

- Disconnect the power supply and wait for the appliance to completely cool down.
- Remove the turntable support ring and the turntable and wash then in warm soapy water.
- Clean the oven cavity, the outer edge of the cavity, and the oven door with water and a mild detergent. A special microwave oven cleaner is not necessary. Do not use scouring pads, or other abrasives.
- Wipe the outer surfaces and control panel with a damp soft cloth.
- If liquids have been splashed on the wall of the oven cavity, they must be fully removed otherwise smoke may occur when the appliance is next used.
- If the cavity emits odours, boil a cup of water with a squeeze of lemon juice for 5-7 min. to remove them.
- Dry all parts thoroughly and replace them.

Warranty

Your TESCO appliance is covered by a warranty for 12 months from the date of purchase. If a fault develops during this period, please return your complete product to a Tesco store with your proof of purchase.

For spares, accessories or assistance, please call our Tesco Electrical Helpline on 0845 601 2549.

This warranty in no way affects your consumer rights.

Specifications

Model No.	MTG04ss
Mains Voltage	230V-240V AC, 50 Hz
Mains Power	1400W (Microwave) 1000W (Grill)
Microwave Output	900Watts
Oven Capacity	23 Litres
Microwave Frequency	2,450 MHz

TESCO

Quality household appliances imported by
Tesco Stores Ltd,
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